

SIMPLE AND STYLISH

WAIST THAT IS EASILY ONE OF THE BEST OF ITS KIND.

Ordinary Needlewoman Can Fashion Garment in Leisure Moments—Blue Japanese Silk the Best Materials to Use.

"I'm making a waist every morning before breakfast," said a pretty girl, "and I will not eat breakfast until a waist is finished."

This waist is a little too elaborate to be made up before breakfast, but it is exceedingly simple and very stylish in effect.

You cannot have too many waists, for they create that new look in your costume where a skirt is worn for many purposes. Then, too, you feel fresh when you change.

There is an instant appeal in the fact that the back is in one piece, that the loose fronts button in front and that the whole waist is gathered to a waist band. It is all so very simple. There is no fitting except across the shoulders, and a mere child could make the sailor collar, although it is not strictly a sailor, since the back is only curved around, with no troublesome points to set in proper position.

One of the attractions about the waist is the smocking on each side of

DRESSY GOWN OF SILK



In a Dressy Gown of Silk a Skeleton Waist is Slipped Over an Underbodice of Chiffon and Joined to a Straight, Full Skirt. The Sleeves Are Long, the Skirt Banded With Four Ruffles and the Wide Girdle Is of Silk Like the Gown.

FOR THE INVALID FRIEND
Pretty Embroidered Egg Cozy Is One of the Most Acceptable of Possible Gifts.

Very frequently one would like to know of something other than flowers to take to an invalid friend. The flowers are lovely and there should be more of them showered on living people; but, as a rule, they are the first thing one thinks of bestowing upon sick friends. For this reason it is advisable to send something a little different. "But what shall it be?" you ask. Suppose you embroider for her or for him an egg cozy. There is nothing so valuable as a useful as well as ornamental gift.

The cozy can be made from two pieces of linen or cut bell shape. The top and sides of the bell-shaped pieces can be scalloped and joined together. The cozy, by the way, should measure three and one-half inches wide and four inches high.

On one side of the cozy embroider an appropriate design. A chicken on a fence, an egg in a cup will serve the purpose. Work the design in gay colors.

Of course, the cozy must be thickly interlined in order that the heat from the egg will not escape.

HEALTH AND BEAUTY

An apple eaten before breakfast serves as a natural stimulus to the digestive organs.

When a child gets a bad fall, peel and grate a raw potato and lay on the spot that has been bumped the most severely. The potato will reduce the swelling in a short time.

To relieve earache roast a raisin and bind it as hot as it can be borne on the ear. The result is magical, relief coming quickly.

For chapped and rough hands the following wash will prove of benefit and will remedy the trouble if used long enough: Lemon juice, three ounces; white wine vinegar, three ounces; white brandy, half a pint.

The woman who does her own cooking often burns herself while trying potatoes or meat. For any kind of a burn or scald apply the white of an egg. It is most soothing and will cause the wound to heal quickly.

A sty on the eye is not only unsightly to spoil any one's good looks, but it is decidedly painful besides. To cure this disfigurement make a poultice of fresh tea leaves moistened with water and apply to the sty.

TELEPHONE SET IS PRETTY

Elbow Cushion, Centerpiece and Small Mat Are Serviceable and Make a Good Appearance.

Yes, there is such a thing and it is intended to take its humble position beneath the elbow while one is telephoning to one's friend, butcher, baker or candlestick maker. The cushion is circular in shape, measuring six inches in diameter, and is covered with black linen. On the linen a few daisies are embroidered in yellow. The edge of the cushion is bound with black tape.

To form a set, two other pieces are made to go with the cushion. One is a large centerpiece and the other is a little mat to place beneath the telephone. The two pieces are embroidered in yellow and are bound with black braid.

The set not only proves serviceable to protect the table on which the telephone stands and to protect the elbow, but the black note is apt to be very effective in a room. If black is not to be considered, one may use green, brown or gray instead.

USING THE EGGPLANT

VARIETY OF WAYS IN WHICH IT MAY BE SERVED.

This Favorite Vegetable of Southern France Has Possibilities That Probably Are Not Sufficiently Appreciated Here.

The eggplant, well seasoned and carefully cooked, may give in many disguises many varieties to the menu. Many of the recipes given below are from southern France, where the eggplant is the favorite vegetable. When choosing an eggplant select one of medium size and firm, otherwise it may be too ripe and full of grains inside. However great the virtues of the eggplant may be, remember that by itself it is quite tasteless; so season and season well.

Eggplant Salad.—Put in the oven one eggplant, five green peppers and two tomatoes. You will bake the tomatoes first, then the peppers, and the eggplant last. Gradually skin, grain and drain off the above vegetables. Use a silver knife. Arrange in a dish. On a moderate fire in a half cupful of olive oil fry a small onion cut into small pieces and half a cupful of olives stoned and cut into pieces. When the onion is slightly brown add everything to the dish. Salt and pepper to taste and add two tablespoonfuls of good wine vinegar. To be eaten cold.

Broiled Eggplant.—Cut the eggplant in two lengthwise. Put in a marinade composed of two tablespoonfuls of olive oil, one teaspoonful of salt, one-half teaspoonful of pepper and some parsley. Leave it to marinate for an hour or more. Broil and serve with the marinade.

For Fritters.—Soak the pieces two hours in milk; dry and fry, using the following recipe for fritter batter: One cupful of flour, two teaspoonfuls of baking powder, one-fourth teaspoonful salt, one-fourth cupful of milk, two eggs, one tablespoonful lemon juice. Sift the dry ingredients; add the well-beaten eggs, lemon juice and milk. Beat well. Prepare a few hours ahead.

Stuffed Eggplant.—Cut the eggplant lengthwise. Make incisions with a knife, salt and let stand for an hour. Drain off the water; cut the pulp and fry it for a few minutes in oil. Pound well; add four tablespoonfuls of pounded ham, a teaspoonful of parsley, salt and pepper. Sprinkle with crumbs, to which may be added some parmesan. Put over it a little oil and bake in an oil pan for an hour. Of course you may use butter instead of oil, but the olive oil blends itself better with the eggplant. If instead of ham you use hashed mutton, cooked rice and a bit of garlic and pimiento you may call this dish "eggplant a la Turque."

Eggplant and Tomatoes.—Peel the eggplant; cut lengthwise in pieces one-half inch thick. Salt, let stand and dry. Put in a pan; cover with a well-seasoned tomato sauce. Cover the pan and cook on a moderate fire for an hour.

Hasty Pudding.

This is a Scotch recipe for an economical breakfast dish, and quickly made, as its name indicates. The ingredients are oatmeal and suet; for the latter butter may be substituted if preferred.

Put one pound of minced suet in saucpan, set on the stove and bring slowly to boiling point, then stir in eight handfuls of oatmeal (medium quality). Let this boil for one minute, stirring all the time, then pour in one teacupful of boiling water and continue stirring for another minute, when the pudding will have thickened and be ready. Add salt to taste.

It is quite as nice heated up again, either in saucpan or under the grill. It is usually eaten with oatcake in Scotland.

Home-Made Beef Tea.

Cut half-pound of lean beef into very small pieces; do not have a grain of fat on it; put into a bottle that has a large opening (an olive or horse-radish bottle will be nice); put in half-cupful cold water and cork tight; set this in a basin of cold water and place on fire where it will come to a boiling point but not boil; keep at this temperature for two hours, then strain and season with salt.

Clam Water.

Wash thoroughly one quart clams in shells. Cover the bottom of a two-quart steaplan with cold water. Put in the clams, cover and heat gradually until the shells open. Strain the liquor obtained through a fine cloth. The stomach will often retain clam water, given by the half-teaspoonful when other foods fail.

Toasted Corn.

An improvement over boiled corn is toasted corn, which has a much more delicious flavor. After boiling the ears six minutes, so as to cook them partially, remove to a bread-toaster and place over hot coals, turning until they are browned evenly.

Drinks for the Sick.

Apple water, barley water, clam water, rice water, toast water, lemonade, flaxseed lemonade (for throat and lung trouble).

When Ironing Calicoes.

Dark calicoes should be ironed on the wrong side with irons that are not too hot.

For Rusty Range.

Use sandpaper to remove spots of rust from your gas or coal range.

GOOD OLD-FASHIONED DISH

Colorado Authority Tells of Preparation Long in Use Among the "Pennsylvania Dutch."

Since the season for farm butchering is at hand I am reminded of an old-fashioned recipe for "Pon House" which has long been used among the "Pennsylvania Dutch." It is as follows:

"All meat not used for sausage, hams, shoulders and side meat should be reserved to be used for 'pudding meat.' This includes the head, with tongue, heart, liver, and all clean skins after the lard has been stripped from them. To all this add water and cook slowly until very well done, so bones will easily separate from the meat. Chop the largest pieces of meat, add water and thicken with cornmeal and buckwheat flour, about half as much buckwheat as cornmeal. Cook slowly, being careful that the mixture does not stick. When about done add salt, pepper and sage to taste, pour into dripping pans; when cold slice it as cold meat or fry it like mush.—Miriam M. Haynes, Colorado Agricultural College, Fort Collins, Colo.

POTATOES IN NEW FASHION

Special Way of Serving Them Has Caught the Fancy of the People of San Francisco.

At one of the most popular restaurants in San Francisco, delicious potatoes are cooked in the manner described below. Though prepared there in a chafin dish, they may be cooked equally well at home in an ordinary skillet. Bake as many potatoes as are required for a meal, and as soon as they are nearly scoop out the inside. Do not mash, but put in a pan in which is melted butter, at least a tablespoonful for each potato, and as much more as your conscience will allow. Stir the potatoes until thoroughly mixed with the butter, and add enough paprika to make the mixture pink, or the color of rutabagas, and also add a tablespoonful of very fine chopped chives and one of minced parsley. If chives are not to be had, use onions. These are especially good with beefsteak or chops.—Good housekeeping.

Chicken and Rice.

Onion with chicken and rice is an unusual combination, and unusually good as well. This is a recipe from an Italian friend, but it should be immediately Americanized by adoption: "To serve six people have two moderate-sized onions to a person. Use one cupful of rice washed thoroughly, one cupful of chicken meat, diced fine, three cupfuls of chicken stock and two cupfuls of water. Use for this an earthen baking dish, somewhat flat. Put the onions in first, then the rice and chopped chicken, pouring the stock water over last. Salt and pepper and dot liberally with butter. Place in a moderate oven and cover. Cook for at least an hour, then uncover the baking dish, and add a cupful of rich cream. Increase the heat of the oven and cook about twenty minutes longer. This combination should also be served in the dish in which it is cooked."

Chicken Rolls.

Melt three tablespoonfuls of butter, blend in three tablespoonfuls of flour, add gradually one and one-half cupfuls of chicken stock; season to taste with pepper, salt and celery salt; stir until smooth and thick, and add one and one-half cupfuls of chopped chicken. Remove the soft crumbs from crisp rolls, fill with the prepared chicken, place in the oven until hot and serve.

To Wash and Clean Tin.

Wash the tin well in hot, soapy water and also add some soda and dry well while quite hot. Clean the inside of the tin pan or saucpan with lemon juice, if necessary. Clean the outside with whitening mixed to a paste with a little water. Let the paste dry thoroughly, then polish first with a soft duster and then with a leather.

Cranberry Turnovers.

Make a rich pie crust, roll out thin, cut in squares or rounds, put about ten cranberries, two teaspoonfuls sugar and a small piece of butter on each, then turn half over and press edges together, or gather all at top and press together. These are deliciously juicy.

To Deodorize Pans.

After cooking onions, cabbage or fish, try this plan: Wash and dry the pan, then place a piece of thick, brown paper on the stove, set fire to it and turn the saucpan over the blaze. After a few minutes remove it and the odor will not be noticed.

Apple Pudding.

One pint flour, one teaspoonful cream of tartar, one-half teaspoonful soda, two tablespoonfuls sugar, one egg, two tablespoonfuls butter, milk enough to roll, about one-half cupful. Roll and spread with chopped apple.

If the Oven Was Too Hot.

When loaves are baked in too hot an oven and the outside crust gets too brown, do not attempt to cut it off, but as soon as the bread is cold rub it over with a coarse tin grater and remove all the dark-brown crust.

Thick White Sauce.

Two tablespoonfuls butter, three tablespoonfuls flour, one cupful milk, one-fourth teaspoonful salt, few grains of pepper.

THE SANITARY DISTRICT

List of Standing Committees for the Year 1916 of This Important Body.

Following are the standing committees of the Board of Trustees of the Sanitary District of Chicago for the year 1916:

Judiciary—Chairman, Mr. Paulin; Messrs. Carr, Clark, Sullivan and Breit.

Finance—Chairman, Mr. Dalley; Messrs. Carr, Sullivan, Kane and Paulin.

Engineering—Chairman, Mr. Sullivan; Messrs. Kane, Clark, Carr and Breit.

Electrical Development—Chairman, Mr. Clark; Messrs. Sullivan, Kane, Breit and Carr.

Federal Relations—Chairman, Mr. Breit; Messrs. Sullivan, Kane, Reading and Paulin.

North Shore Channel—Chairman, Mr. Paulin; Messrs. Breit, Carr, Clark and Reading.

Real Estate Development—Chairman, Mr. Carr; Messrs. Sullivan, Clark, Kane and Breit.

Rules—Chairman, Mr. Reading; Messrs. Kane, Breit, Dalley and Clark.

State and Municipal Relations—Chairman, Mr. Sullivan; Messrs. Paulin, Kane, Breit and Clark.

Labor—Chairman, Mr. Breit; Messrs. Reading, Paulin, Sullivan and Kane.

Stone and Spoil Banks—Chairman, Mr. Breit; Messrs. Paulin, Reading, Kane and Sullivan.

Health and Public Order—Chairman, Mr. Clark; Messrs. Breit, Paulin, Reading and Kane.

Illinois Valley—Chairman, Mr. Kane; Messrs. Dalley, Breit, Reading and Sullivan.

Calumet-Sag Channel—Chairman, Mr. Reading; Messrs. Carr, Paulin, Kane and Breit.

Employment—Chairman, Mr. Dalley; Messrs. Carr, Breit, Paulin and Kane.

Both as a judge and a citizen John A. Caverly is liked by everybody who knows him.

Francis D. Connelly will make a good controller of the Sanitary District.

Henry B. Clarke would make a good Mayor.

Alderman John Powers is invincible in the Nineteenth.

Joseph I. Novak has always made a good record in public life.

Henry Bohman is one of the most popular men in the wine and liquor trade in Chicago.

Frank J. Hogan has made a great record as attorney for the Fire Department. He is always looking after the interest of the people.

Wheeler & Co., the popular clothiers at 135 South State street, over Peacock's, are doing an immense business. Their credit system makes many friends and patrons for them.

Judge Thomas F. Scully has made a splendid record in the County Court. The people have confidence in him and their confidence has never been



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misplaced, either when the judge was on the Municipal bench or in his present responsible position.

Judge D. E. Sullivan has made an honest, dignified and able record on the bench.

Benjamin F. Richardson, the well known lawyer, has met with deserved success and has a host of friends.

The election machinery of Chicago and Cook County is in safe hands with Judge Scully at the head of it.

Julius Oswald, the well known barber at 154 West Randolph street, is very popular with the city hall boys.

Former Judge M. A. La Buy would make a splendid member of Congress.

He has always filled every position he has held with credit to himself and honor to the community.

Judge John P. McGoorty continues to gain the approbation of everybody for his work in the Circuit court.

John Mack Glenn, the able secretary of the Illinois Manufacturing Association, is one of Chicago's live wires.

Walter Clyde Jones made an honorable and useful record in the State Senate. He would make a good judge.

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